BAKE WITH BLUEY
DUCK CAKES

In Bluey episode 'Duck Cake' Bandit has a go at this trifficult cake for Bingo's birthday — use this recipe to have a go yourself! Make sure a grown up helps with small pieces, preparation and baking.

Ingredients

250g/ 8.5oz caster sugar
250g/ 8.5oz butter (at room temperature)
250g/ 8.5oz self-raising flour
5 eggs
1 tsp vanilla extract
1 tsp baking powder
Pinch of salt

Buttercream icing

200g butter
400g icing sugar
1-2 tbsp milk
Yellow/apricot food colouring

For decoration

2 bamboo skewers
Round flat sweets
Liquorice straws
Popcorn
Large curved crisps/biscuits
Wide (red!) ribbon

Recipe

For the sponge

1. Preheat the oven to 180C/160C Fan/Gas 4.

2. Cream the butter and sugar together until it forms a smooth and fluffy consistency.

3. In a separate bowl, break your eggs and whisk together.

4. In another bowl add your flour, salt and baking powder together.

5. Then slowly add a bit of the egg mixture in to the butter and sugar mixture. Make sure to mix well after you add any egg. You can also add a little bit of your flour mixture each time to prevent curdling.

6. Once your eggs are fully combined you can add your vanilla extract — or add a different flavour if you're feeling adventurous.

7. You can then start folding in the rest of your flour mixture to the cake batter, you can do this in stages to prevent lumps — be careful not to overmix at this stage! The finished mixture should fall off a spoon easily.

8. Pour one quarter of the mixture into a greased 25cm x 8cm loaf tin. Pour the remaining mix into a greased 20x20cm square cake tin.

9. Bake for approximately 25-28 minutes. The cakes will be springy to touch and a knife should come out clean.

10. Allow to cool.

For the icing

1. Beat the butter until soft. Add half the icing sugar and beat until smooth.

2. Add remaining icing sugar and one tbsp milk and beat until smooth.

3. Add remaining milk and food colouring and stir until well mixed.

To assemble

1. Cut square cake in half vertically; place bar cake on its side, cut in half, cut wedge-shaped piece off one end. Only the half with the wedge cut off is required; it forms the head and neck.

2. Stand the two pieces of square cake side by side with cut sides up and bases together, cut off the four corners, cutting more from one end than the other, for the duck's tail end, then cut a wedge-shaped piece from tail end, to give shape to the body.

3. Take the piece of bar cake for head and neck, cut four small wedges, one from each side, 2cm (¾in) in from end where wedge was cut; this angled end is where neck joins body.

4. Shape the duck's body by making a cut at tail end: cut down on an angle for about 2.5 cm (1 in), then cut upwards, still on an angle, towards front of body; shape body carefully with small serrated knife to give rounded effect.

5. Position head and neck piece, secure with two bamboo skewers, pushing skewers right through body. Shape head carefully with small serrated knife, so that neck sits neatly on body; cut off ends of skewers, as shown. It is necessary to leave skewers in place to support head.

6. Place the duck on prepared board, cover head and body with icing, leave sides looking fluffy to represent feathers, smooth head, neck and chest with a small spatula.

7. Small coloured sweets* represent eyes and buttons; surround eyes with thin strips of liquorice. Yellow popcorn represents down on head, two large potato crisps represent bill. Place large bow at duck's neck.

* some sweets are not suitable for children under four as they pose a choking risk. Recipe credit: The Australian Women's Weekly Children's Birthday Cake Book

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